



## Shared Things to Start With

- Charcuterie Board / 24  
Assortment of Pâté & Dried Aged Meats
- Cone of Pommes Frites / 9
- Truffle Frites with Parmesan / 16
- Macaroni and Cheese  
Roasted Mushrooms and Truffle

## Sides

- Cauliflower Gruyere Gratin / 12
- Grilled Broccoli / 10  
Espelette, Anchovy Vinaigrette, Apricot
- Caramelized Brussels Sprouts / 9  
Sherry Gastrique, Bacon Lardons
- Sautéed Garlic Spinach / 9
- Potato Purée / 9

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
08/06/15

# New Year's Eve Menu 2016-2017

## Second Seating After 6:15 \$175 per person

## First Course

- Oxtail and Forest Mushroom Consome  
Pulled Oxtail, Roasted Mushrooms, Mirepoix and Chives
- Baby Beet & Watercress Salad  
Blue D' Auvergne, Hazelnuts and Shallot Vinaigrette
- Fennel Cured Salmon and Caviar  
Toast Points, Mache, Shaved Fennel and Lemon Crème Fraiche

## Second Course

- Tuna Carpaccio & Blood Orange  
Purple Potato Chips, Arugula and Espelette Chili
- Torchon of Foie Gras  
Sherry Shallot Jam, Haricots Verts, Lemon Sabayon and Brioche
- Truffled Parmesan Gnocchi (\$25 Sup.)  
Virginia Smoked Ham, Roasted Chicken Glace and Shaved Perigord Truffles

## Main Course

- Roasted Sturgeon and White Asparagus  
Celeriac Puree, Grapefruit Sûpemes and Tarragon Caviar Beurre Blanc
- Glazed Duck and Foie Gras Sauce  
Rosemary Cabbage, Fingerling Potatoes, Cipollini Confit
- Filet of Beef & Lobster Tail  
Sauce Béarnaise, Sous Vide Herb Potatoes And Watercress
- Salmon A' La Plancha  
Tarragon Mustard Glaze, Saffron Parsnip Puree, Broccoli and Crispy Shallots

## Dessert

- French Brie Ice Cream Tartine  
Pistachios and Currants, Sweet Brioche Toast & Candied Kumquats
- White Chocolate Peak Marquis  
Luxardo Cherries and White Chocolate Mousse
- Crème Brûlée Classique
- Raspberry Sorbet  
Vanilla Strawberry and Marcona Almond

**On NYE We add a 20%  
Gratuity to all Checks**

**Owner:** Rob Ittner    **General Manager:** Doug Kidder    **Chef:** Jeff Armstrong  
**Management Team:** Sam Parrish, Shawn Gallus, Val Brown    **Sous Chef / Pastry Chef:** Oscar Rivas  
**Kitchen Team:** Jose Martinez, Victor Martinez, Felipe Geuvara, David Romero-Hernandez, Santos Mendez, Ernesto Loborde, Jose Lovos, Kevin Jones

**Front of House:** Lucius Luma, Scott Gronceski, Natasha MacArthur, Tom Knutson, Amanda Couch, Sam Harder, Carlos Perez, Hunter Tache, Nikki Roberson, Katie Smith, Taylor Forman-Niko, Emma Bauer, Brittney Rhoades